

BANQUET PACKET



For questions, please contact PLAYERS Restaurant (660) 747-2115, Chad Stevenson, Banquet Manager

Banquet Worksheet

This Page is designed to help you plan your event and includes many of the questions that we will be asking you.

<u>Date or Dates</u>		
Considering:		
Start & Ending		
<i>Time</i> :		
Number of		
Guests:		
<u>Drink Options:</u>		
□ Cash Bar	Open Bar	No Bar
□ Keg Beer	□ Coke Products	\Box Punch Bowl
□ Other:		
4 T		
<u>Atmosphere:</u>		
□ Band	D DJ	
	ld like to use the PA syst	em
□ Linen Tableclo	oths \$5.00 Each	
Linen Napkins	\$0.75 Each	
<u>Meal Options:</u>		
Time meal is s	erved:	
Preference of I	Package Option	

Questions:

Package Options

Prime Rib Buffet

Succulent, tender & juicy boneless roast hand carved and served with au jus

Two side dish selections, dessert selection, dinner rolls, iced tea, coffee and water. <u>\$37 per person</u> plus 18% Gratuity and 9.975% Tax.

Two Meat Buffet

Your choice of two meat selections, two side dish selections, dessert selection, dinner rolls, iced tea, coffee and water.

\$26 per person plus 18% Gratuity and 9.975 % Tax.

Single Meat Buffet

Your choice of a meat selection,

two side dish selections, dessert selection, dinner rolls, iced tea, coffee and water.

\$21 per person plus 18% Gratuity and 9.975% Tax.

<u>Pasta Buffet</u>

Penne pasta with PLAYERS Homemade Meat Sauce, penne pasta with Creamy Alfredo Sauce, Grilled Chicken Breast, Caesar salad or dinner salad, dinner rolls, iced tea, coffee, water and a choice of dessert. \$20 per person plus 18% Gratuity and 9.975% Tax.

Add A Salad to any Package Option

<u>Additional \$2.99 per person</u> plus 18% Gratuity and 8.35% Tax <u>Greek Salad Additional \$3.99 per person</u> plus 18% Gratuity and 9.975% Tax

Buffet Meat Selections

Smoked Beef Brisket

Pork Loin

Seared Italian Chicken Breast

Baked Rotisserie Seasoned Chicken

Baked Ham

Roast Turkey Breast * Served with Gravy

Boneless Country Style BBQ Ribs

Side Dish Selections

Roasted Rosemary Red Skin New Potatoes

Potatoes Au Gratin

Mashed Potatoes with Gravy

Baked Potatoes

Duchess Potatoes (mashed potatoes with bacon, cheddar, green onions and sour cream)

Cheesy Hash Brown Casserole

Stuffing

Green Beans with Bacon and Onion

Corn

Broccoli and Cauliflower Medley

Baked Beans

Potato Salad

Tossed Salad

*Choice of 2 dressings from Ranch, French, Blue Cheese, Honey Dijon, Thousand Island, Poppy Seed, Oil & Vinegar, and Lite Italian Fat Free Ranch, French, Honey Dijon, & Raspberry Vinaigrette

Greek Salad

*Fresh crisp lettuce tossed with cucumbers, tomatoes, green peppers, diced tomatoes & onions Topped with feta cheese & Kalamata olives

Caesar Salad

Buffet Desserts

Fresh Baked Cookies

Carrot Cake with Cream Cheese Frosting

Chewy Toffee Brownies

Cake *chocolate, white, lemon, red velvet, marble

Beverage Options

Non Alcoholic Beverages

Punch Bowl

Non-Alcoholic Beer

Sparkling Grape Juice

Pepsi Products

*Iced Tea

*Coffee

Alcoholic Beverages

Full Bar Service Open or Cash Bar

Keg Beer

Champagne

Wine

Champagne Punch

Hors d'oeuvres A La Carte

Prices are listed per Tray

Trays are prepared to serve light appetizers for 25 people. (Keep in mind that these trays will not be replenished.)

Choose from the following

- \$108.00 Square Roll Sandwiches
- \$136.00 Fresh Fruit Tray
- \$108.00 Fresh Vegetable Tray with Dip
- \$108.00 Italian Meatballs
- \$80.00 Spinach and Artichoke Dip
- \$158.00 Chilled Peel and Eat Shrimp
- \$108.00 Assorted Cheese & Crackers
- \$93.00 Layered Mexican Dip & Tortilla Chips
- \$108.00 BBQ Smokies
- \$108.00 Toasted Ravioli
- \$137.00 Fried/Smoked Chicken Wings- 100 count